Meat Head

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TOOLS:

- Knife (1)
- Pan (1)
- Plastic wrap (1)
- Plate (1)
  to display the skull

PARTS:

- Plastic skull (1)
- Jell-O (1)
  Red flavors are best.
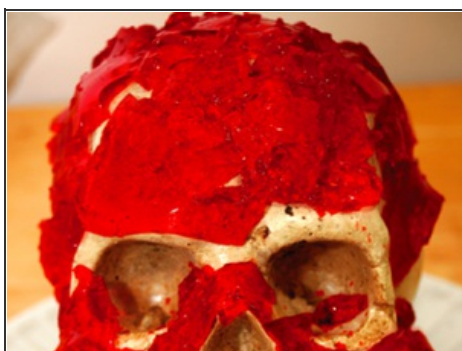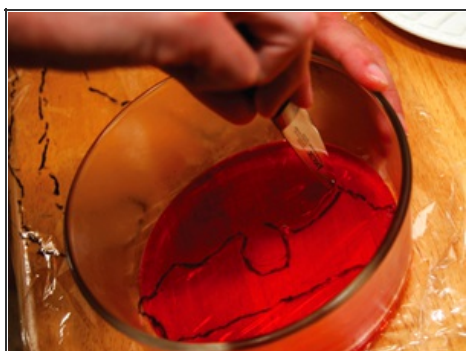- Pickled onions (1)
- Olives (1)
- Lettuce (1)

SUMMARY

I've served a Meat Head at my Halloween parties for at least the last five years. It never fails to impress (and distress!) my guests.
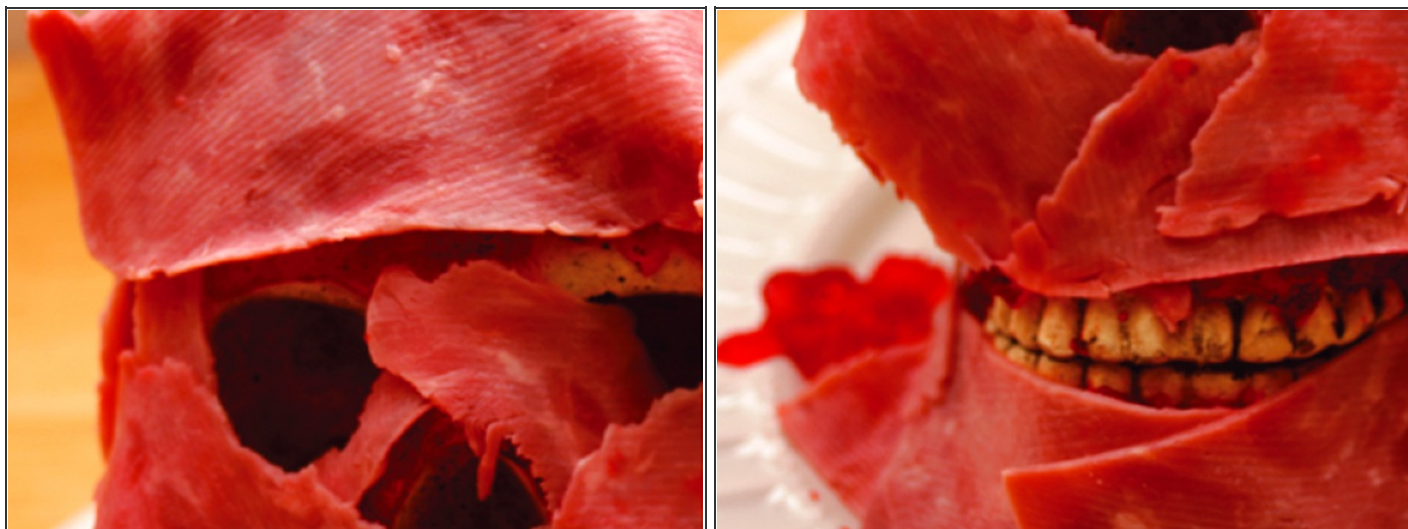
Step 1 — Meat Head

- Start with a plastic skull.

- Wash it well, and make sure it's clean enough to eat off of. Because that's what you're going to do.
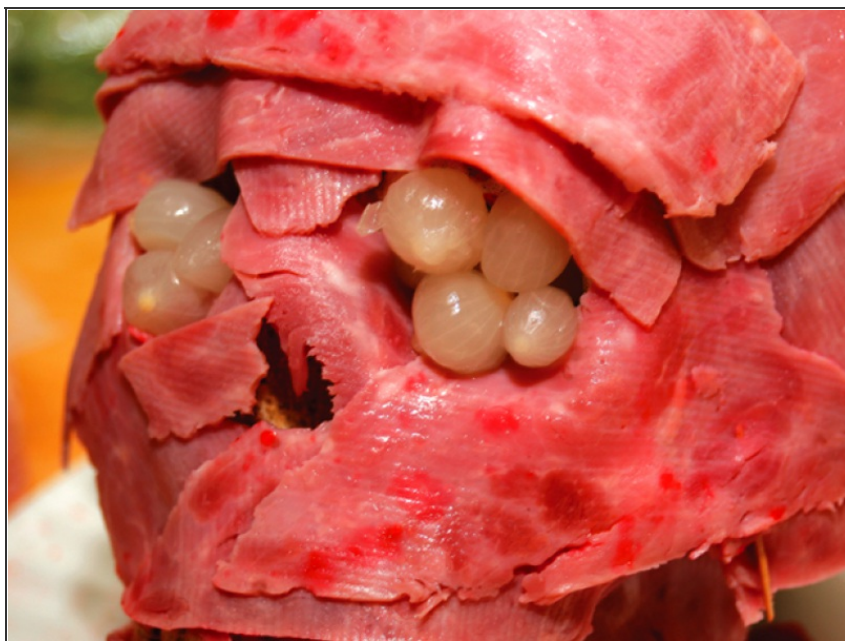
Step 2

- Congeal yourself some Jell-O in a big flat pan. Red flavors are best (I used green one year when Meat Head was a Vulcan).

- Use only half the water the recipe calls for, to make the Jell-O nice and rubbery.

- Cut the Jell-O into strips and patches about ¼" thick, and layer it across the skull. This makes an interesting bottom layer for your guests to discover.

Step 3

- Next, take strips of cold cuts and layer them across the skull. (A pound-and-a-half is plenty.) You don't want to use too much, or else your guests won't eat their way down to the Jell-O surprise that's waiting for them!

- It's a ham Meat Head, which gives a Freddy Krueger complexion. It's used corned beef, for the look of someone with their outer layer of skin peeled off, and turkey, for a nice zombie appearance. You'll need to use strategically placed toothpicks to prevent the cold cuts from sliding off the head.

Step 4

- Add the eyes. I recommend pickled onions, for their pleasing translucency. The yolks of boiled eggs give a jaundiced look, with pupils made from sliced olives.

- Cover the whole assembly with plastic wrap, and store in the fridge until party time. (Be sure to warn housemates.)

Step 5

- it's time for the magnificent midnight buffet! Remember to garnish Meat Head. He looks ever so much better served on a bed of green leaf lettuce, don't you think?

This project first appeared in Make: Halloween Special Edition, page 69.

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